

Mega Crispy Chicken and Bacon Monster Burgers with Cheese, Chips and Burger Sauce Slaw

Halloween

35-45 Minutes · 1 of your 5 a day







Potatoes

British Streaky Bacon



British Chicken Breasts



Breadcrumbs



Baby Cucumber



Coleslaw Mix

Cider Vinegar



Mature Cheddar





Burger Sauce



Baby Gem Lettuce



Burger Buns



Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, rolling pin, saucepan, bowl, whisk, frying pan and grater.

Ingredients

Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
British Streaky Bacon**	4 rashers	6 rashers	8 rashers	
British Chicken Breasts**	2	3	4	
Breadcrumbs 13)	50g	75g	100g	
Baby Cucumber**	1	11/2	2	
Cider Vinegar 14)	15ml	22ml	30ml	
Mature Cheddar Cheese** 7)	60g	90g	120g	
Coleslaw Mix**	120g	180g	240g	
Burger Sauce 8) 9)	90g	135g	180g	
Baby Gem Lettuce**	1	2	2	
Burger Buns 13)	2	3	4	
Pantry	2P	3P	4P	
Egg*	1	2	2	
Salt for the Breadcrumbs*	½ tsp	¾ tsp	1 tsp	
Sugar for Pickling*	1 tsp	1½ tsp	2 tsp	
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp	
*Not Included **Store in the Fridge				

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	809g	100g
Energy (kJ/kcal)	4940/1181	611/146
Fat (g)	53.3	6.6
Sat. Fat (g)	13.8	1.7
Carbohydrate (g)	105.8	13.1
Sugars (g)	13.9	1.7
Protein (g)	70.7	8.7
Salt (g)	5.24	0.65

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. TIP: *Use two baking trays if necessary.*When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

Meanwhile, lay the **bacon** in a single layer onto a lined baking tray. Bake on the middle shelf until golden brown and crispy, 10-15 mins. **IMPORTANT**: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Finish the Prep

While everything cooks, halve your **cucumber** widthways, then thinly slice each half lengthways. In a small bowl, combine the **cucumber**, **cider vinegar** and **sugar for the pickle** (see pantry for amount). Season with a pinch of **salt** and set aside.

Thinly slice **half** the **Cheddar** into strips. Cut each slice into triangles to create monster teeth. Grate the remaining **cheese**.

When the **chicken** has 2-3 mins left, sprinkle the **grated cheese** over the **chicken** and return to the oven for the remaining time to melt.

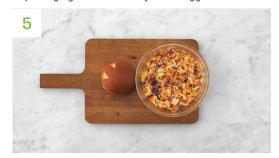


Crumb your Chicken

Meanwhile, sandwich each **chicken breast** between two pieces of baking paper. Pop onto a board, then bash with a rolling pin or the bottom of a saucepan until it's 1-2 cm thick. Season with **salt** and **pepper**. Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **breadcrumbs** into another bowl, season with the **salt** (see pantry for amount) and **pepper**.

Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated.

Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess eqg.



Make your Slaw

Meanwhile, in a medium bowl, mix together the **coleslaw mix** and **two thirds** of the **burger sauce**.

Trim the **baby gem**, then set aside a few leaves per person for the **burgers**.

Halve the remaining **baby gem** lengthways and thinly slice widthways. Toss the **sliced baby gem** through your **slaw**.

Halve the **burger buns**. Using a sharp knife, cut two triangles into the top of each bun to make the monster's eyes. Pop the **buns** into the oven to warm through, 2-3 mins.



Get Frying

Pop a large frying pan on high heat and add enough **oil** to coat the bottom of the pan. **TIP**: You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

Once hot, carefully lay the **chicken** into the pan and fry until golden brown, 2-3 mins on each side. Adjust the heat if necessary.

Transfer the **chicken** to a baking tray and bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Monster Time

When everything's ready, transfer the **bun bases** to your serving plates. Spread over the **mayo** (see pantry for amount). Lay the **cucumber slices** on the bun, keeping **one strip** of **cucumber** per **burger**.

Add the **whole baby gem leaves** and top with the **cheesy chicken** and **bacon**. Drizzle over the remaining **burger sauce**. Arrange your **cheese teeth** around the edges of the **chicken** so they poke out of the **burger**. Nestle the **cucumber strip** in the middle of the teeth to make a monster tongue.

Drizzle with **ketchup** 'blood' if you have any. Sandwich the **burger** shut with the **bun lid**. Serve your **chips** and **slaw** in bowls alongside.

Enjoy! 2024-W45